



convection oven ranges

Choice of six tops

free-standing models:
CR401, CR411, CR421,
CR431, CR441 & CR561

Installation & Owner's Manual



(Legs shown are optional accessories)



CR401

ENERGY GUIDE

Model	Preheat	Watts to hold
Oven (all models)	6 min. to 350F	1200
Tops		
• 12"x24" hotplate	50 min. to 800F	NA
• All Voltages hotplates	30 min. to 1100F	NA
• Calrod® hotplates	5 min. to HI	NA
• Griddles	7 min. to 350F	NA

NOTE: see back cover for top descriptions and applications.

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GENERAL

Congratulations on owning this fine quality product. Its many modern features will make your business day a little more pleasant. Though some of these conveniences are obvious, please read this entire booklet for important, helpful information.

■ TOOLS, TEST EQUIPMENT AND MATERIALS

- Screwdrivers (Phillips head and slotted head - or combination Phillips-head screwdriver/nutdriver).
- Assortment of common hand tools and accessories of type used to service electromechanical equipment.
- Carpenter's level.
- Drill with 9/64" high-speed bit
- Pencil

INSTALLATION INSTRUCTIONS

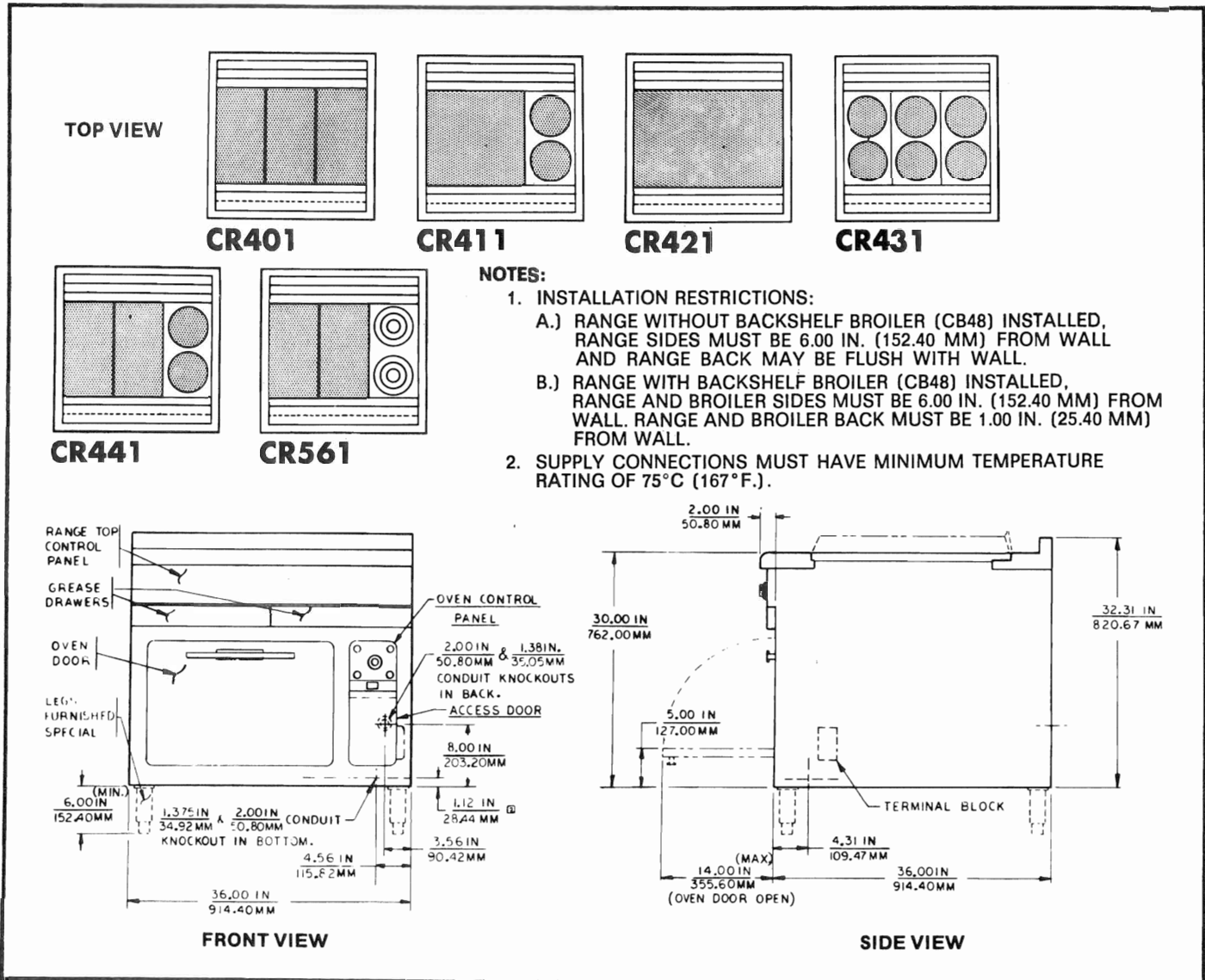


Fig. 1 - CR401 thru CR561 floor plan

GENERAL & DIMENSIONAL DATA (DIMENSIONS IN INCHES, WEIGHT IN POUNDS)

MODEL	TYPICAL SIMULTANEOUS PRODUCTION		WEIGHTS		EXTERNAL DIMENSIONS			INTERNAL OVEN DIMENSIONS			OVEN RACK DATA & PER RACK CAP'Y						
	TOP	OVEN	SHIP	NET	W	D	H	W	D	H	FURNISHED	STD. SPACING	OPTION'L RACKS	6-RACK SPACING	9" O.D. PIE TINS	NO. 200 PANS	18" x 26" PANS
CR401	300-400 moist servings—2-3 hrs.	90 baked potatoes/hr.	540	465	36	38	30	20 ³ / ₈	27 ¹ / ₄	14 ¹ / ₄	3	4"	3	2"	5	1	1
CR411	30-40 braised servings—10 min.	210 3" sugar cookies/load	510	435													
CR421	65 hamburgers cap'y per load	72 baked pork chops/load	530	455													
CR431	90-120 braised servings—10 min.	45 pot pies/load	450	375													
CR441	42 fried eggs, 3 min. or 42 hamburgers 2.5 oz., 3.5" dia.	72 lbs. rolled turkey/load	510	435													
CR561	150 6-oz. portions 2-3 hours (Calrod units)	90 baked potatoes/hr.	495	420													

Fig. 2

Install so that conduit can be placed into bottom entrance (see floor plan above).

LEVELING

Using a spirit level, adjust the legs to insure that the racks within the range's oven are level in the final installed position.

CHOOSING A LOCATION

The area required for installing the convection oven ranges and their recommended spacing between other devices is shown in Fig. 1. Installed alone, the range's back can be flush to the wall. Sides must be at least 6" from wall. If legs, casters or adaptor are purchased, attach first.

■ BANKING

Precautions and recommendations set forth under "Installation Area and Positioning Required" apply, however it is possible to bank any combination of convection oven ranges described in these instructions, or any conventional range models. A banking strip (inverted V-shaped channel approximately 22" long) is provided for this purpose, and should be used when ranges are to be banked close together to deflect grease which falls between ranges.

To install banking strip, move the ranges as close together as possible. With the open end of the channel downward, force the hooked flanges under each of the adjacent range hotplates until the banking strip locks over the flanged sides of the adjacent ranges. The surface units need not be raised to install banking strip.

■ INSTALLING OPTIONAL BACKSHELF

If a backshelf is to be mounted, remove the three screws in the top of the backsplash at the rear of the range, and also the screw at each end near the grease trough.

Set backshelf in place and attach to top of backsplash with

the screws previously removed from the backsplash, three screws. Also fasten to the range-top with one screw at each end.

■ INSTALLING OPTIONAL BACKSHELF BROILER (CB48)

Remove screws as described for Backshelf (above).

Punch hole on top right-hand surface of backsplash (as per template supplied with Backshelf Broiler) to accommodate conduit.

Set the broiler in place and fasten with screws (furnished), one at each end and three to the ventilator.

Route the two leads from conduit toward the switchbox compartment in the oven. See broiler instructions for connection to range.

■ INSTALLING OPTIONAL STAINLESS STEEL PANELS

If you purchased optional stainless steel left and right side panels, see separate installation instructions packed with panel kit.

INSTALLING OPTIONAL OVEN LINER PANELS

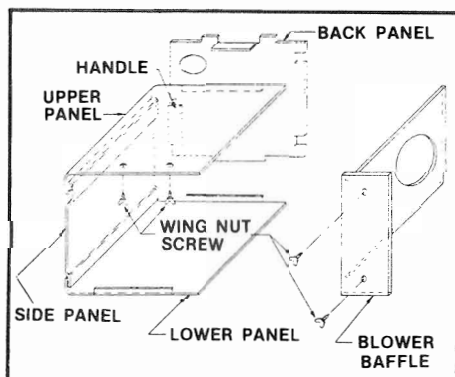


Figure 3 — Contents of CX371 Teflon-coated liner kit for convection oven ranges.

The CX371 liner kit components are shown and identified above. Please follow the sequence below to install these liner panels. NOTE: handle the Teflon-coated panels carefully to prevent marring the finish.

STEPS TO ADDING PANELS



Figure 4



Figure 5

1. Turn OFF oven power.
2. Remove all racks by pushing down slightly on front of rack top to disengage positive rack locking. When rack back is raised to clear, pull straight out, as shown in Figure 4.
3. Remove both left and right rack guides by lifting them straight up and tilting the bottom of the guides toward oven's center, as shown in Figure 5.



Figure 6



Figure 7



Figure 8



Figure 9



Figure 10

4. Remove by hand the two wing nut screws on the front side of the aluminized right blower baffle panel and remove and discard this uncoated panel.
5. Put the back panel in place with the handle at left and the oven vent hole in upper left hand corner, as shown in Figure 7.
6. Put the top panel in place by resting the rear edge on the top flange of the back panel and mark the top oven liner through the two holes at the front of the top panel as shown in Figure 8. Be careful to avoid damaging capillary at right.

7. Remove the top panel.
8. Using 9/64" high-speed bit, drill two holes into the top oven liner as shown in Figure 9 (applies to older models only).
9. Insert the two screws into the two front holes to "run the threads in," as shown in Figure 10. Remove and discard these screws.



Figure 11



Figure 12



Figure 13



Figure 14

REASSEMBLY OF RACK GUIDES AND RACKS

Now that you have the liner panels in place, complete the following steps and your convection oven range/compact convection oven will be ready for use.

1. Return the left and right rack guides by inserting them in rack guide support brackets (reverse procedure in Figure 5).
2. Return racks by inserting them in rack guides (reverse procedure in Figure 4).

10. Re-position the top panel in place and add the two wing-nut thumb screws.
11. Tighten the thumb screws.
12. Slide the bottom panel into place.
13. Hang the left side panel from the "bracket" formed by the upper left part of the top panel.
14. Install the new Teflon-coated blower baffle panel by screwing in the two remaining wing nut screws on the front of panel.

MAKING ELECTRICAL CONNECTIONS

ELECTRICAL DATA

MODEL	TOTAL KW	3 PHASE LOADING						NON AMPS PER LINE											
		KW PER PHASE						3 PHASE						1 PHASE					
		208/240 VAC			480 VAC			208 VAC			240 VAC			480 VAC			208	240	480
		L1-L2	L2-L3	L1-L3	L1-L2	L2-L3	L1-L3	L1	L2	L3	L1	L2	L3	L1	L2	L3	VAC	VAC	VAC
CR401	23.5	6.1	8.7	8.7	5.3	8.7	9.5	61.9	61.9	72.4	53.7	53.7	62.8	27.1	25.5	32.8	113.0	97.9	49.0
CR401 w/CB48*	28.7	11.3	8.7	8.7	10.5	8.7	9.5	83.5	83.5	72.4	72.4	72.4	62.8	36.1	34.7	32.8	138.0	119.6	59.8
CR411	22.2	4.8	8.7	8.7	4.0	8.7	9.5	57.0	57.0	72.4	49.4	49.4	62.8	25.0	23.4	32.8	106.7	92.5	46.3
CR411 w/CB48*	27.4	10.0	8.7	8.7	9.2	8.7	9.5	77.9	77.9	72.4	67.5	67.5	62.8	33.7	32.3	32.8	131.7	114.2	57.1
CR421	23.8	5.4	10.8	7.6	5.4	10.8	7.6	54.4	68.7	77.0	47.1	59.5	66.7	23.6	27.8	33.4	114.4	99.2	49.6
CR421 w/CB48*	29.0	10.6	10.8	7.6	10.6	10.8	7.6	76.1	89.1	77.0	66.0	77.2	66.7	33.0	38.6	33.4	139.4	120.8	60.4
CR431	29.6	4.8	7.4	7.4	4.0	8.0	7.6	51.2	51.2	61.6	44.3	44.3	53.4	21.3	22.0	28.2	94.2	81.7	40.8
CR431 w/CB48*	24.8	10.0	7.4	7.4	9.2	8.0	7.6	72.7	72.7	61.6	63.0	63.0	53.4	30.4	31.1	28.2	119.2	103.3	51.7
CR441	22.4	7.4	8.8	6.2	6.8	9.4	6.2	56.7	67.5	62.8	49.1	58.6	54.4	23.5	29.4	28.3	107.7	93.3	46.7
CR441 w/CB48*	27.6	12.6	8.8	6.2	12.0	9.4	6.2	79.8	89.6	62.8	69.1	77.6	54.4	33.4	38.7	28.3	132.7	115.0	57.5
CR561	22.3	4.9	8.7	8.7	—	—	—	57.4	57.4	72.4	49.7	49.7	62.8	—	—	—	107.2	92.9	—
CR561 w/CB48*	27.5	10.1	8.7	8.7	—	—	—	78.3	78.3	72.4	67.9	67.9	62.8	—	—	—	132.2	114.6	—

*Optional extra backshelf broiler. (See separate CB48 Spec. Sheet under broiler section). Voltages: 208/240 or 480 VAC, 1- or 3-phase, 60 Hz.

Fig. 15

■ GENERAL

The convection oven range is provided with a mainline conduit entrance opening in the bottom. See floor plan in Fig. 1 for location and dimensions. An alternate location is provided in the rear. The conduit should extend approximately 2" above the convection oven range base. Main-line wires should project about 16" out of end of conduit. If legs or casters are provided, the mainline wires should project about 22" out of end of conduit. If the alternate location is used, additional length must be provided. Device(s) must be grounded in accordance with requirements of the National Electrical Code or applicable local code.

As all exposed non-current-carrying metal parts of the convection oven range are in electrical connection with the point of attachment of the conduit, the body of the range is "grounded" by attaching the end of the conduit to the range or to the equipment grounding conductor. Supply leads should be connected directly to the terminal block, located behind the access door, furnished with each range.

■ ELECTRICAL CONNECTIONS

Before making electrical connections, check range's nameplate for voltage/wattage rating. **Connect the range to a circuit having matching electrical characteristics only.** Electrical connections are diagrammed in Figs. 16-25.

■ MAKING 1- & 3-PHASE CONNECTIONS

The range is wired for operation on a 3-phase circuit. To change wiring for operation on a single-phase circuit, consult phase change portion of wiring diagram.

■ BACKSHELF BROILER (see pg. 3)

■ CONNECTED LOAD

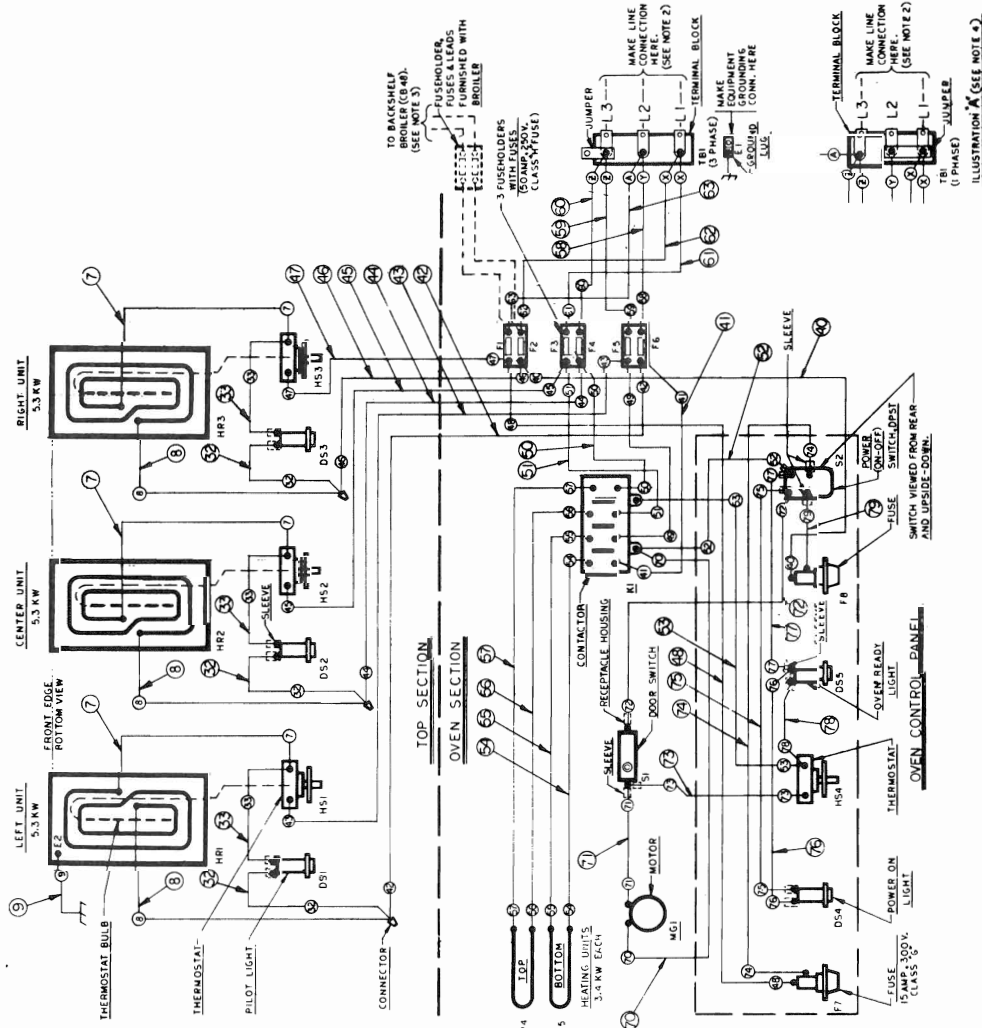
Calculate connected load from table below:

Range Top	Power of Mean Nameplate Voltage
12 x 24 hotplate	5.3 KW each
Round Calrod® hotplate	2.05 KW each
8¾" Round hotplate (All Voltages)	2.0 KW each
36 x 24 Griddle top	16.2 KW each
24 x 24 Griddle top	10.8 KW each
<i>Oven Section</i>	
Upper unit	3.4 KW
Lower unit	3.4 KW
Motor	.8 KW
Backshelf Broiler	5.25 KW

NOTE: If the range is for 3-phase operation, the load is wired so as to balance the three phases as nearly as possible.

However, an unbalance is obtained with some combinations. By referring to the data in the Electrical Data Chart above, you can easily calculate the loading of each phase for any particular combination of equipment.

TOTAL LOW VOLTAGE CONN.	3 PHASE LOADING KW PER PHASE			NOMINAL AMPS PER LINE WIRE			1 PHASE 240V.
	L1-L2	L2-L3	L1-L3	L1	L2	L3	
W/OUT BACKSHELF BRL. 1	23.5	6.1	8.7	53.7	61.9	67.8	113.0
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	4	4	4	4	4	4	4
WITH BACKSHELF BRL. 2	28.7	11.3	8.7	63.5	72.4	72.4	138.0
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	2	2	3	3	3	3	2/0



NOTES:

1. WIRE INFORMATION
 10 GA. 102 3W/CT - LEADS 58 - 63.
 12 GA. 82 2A/9A3 - LEADS 7, 8, 9.
 12 GA. 82 3W/CS - LEADS 4, 5, 7.
 14 GA. 82 3W/CA3 - LEADS 11, 49 - 51, 54 - 57.
 14 GA. 82 3W/CA - LEADS 40, 48, 70 - 72, 74, 79.
 16 GA. 102 3W/CS3 - LEADS 32, 33, 56, 55, 73 & 75 - 78.
 16 GA. 102 3W/CS - LEADS 30, 31, 54, 55, 56, 57, 58, 59, 60, 61, 62, 63, 64, 65, 66, 67, 68, 69, 70, 71, 72, 73, 74, 75, 76, 77, 78, 79, 80, 81, 82, 83, 84, 85, 86, 87, 88, 89, 90, 91, 92, 93, 94, 95, 96, 97, 98, 99, 100.
 ELECTRICAL CODE AND SUITABLE FOR AT LEAST 75°C. (167°F.)
2. FOR SUPPLY CONNECTIONS, USE COPPER WIRE WITH MINIMUM WIRE SIZE AWG AS SHOWN. ELECTRICAL CODE AND SUITABLE FOR AT LEAST 75°C. (167°F.)
3. 6048 BROILER FIELD CONNECTIONS: WIRING DIAGRAM 54D11400A. THE RANGE REFER TO THE BROILER WIRING DIAGRAM 54D11400B.
4. RANGE IS WIRED FOR 3 PHASE. FOR SINGLE PHASE LEAD (L1) TO "L1" TERMINAL AND CONNECT JUMPER BETWEEN "L1" AND "L2" TERMINALS.
5. LEADS NOT IDENTIFIED BY AN ITEM NUMBER ARE FURNISHED AS PART OF A COMPONENT.

FOR OVEN CONTROL PANEL LEAD SET ASM - SEE: 548114056006
 FOR MOTOR LEAD SET ASM - SEE: 548114056002
 FOR FUSE BLK. AND TERM. BOARD LEAD SET ASM - SEE: 548114056001
 (CRAC) FOR HOT TAP LEAD SET ASM - SEE: 548114897002
 (CRAC) FOR RANGE CONTROL PANEL LEAD SET ASM - SEE: 548114897003

SCHEMATIC DIAGRAM
3 PHASE SHOWN

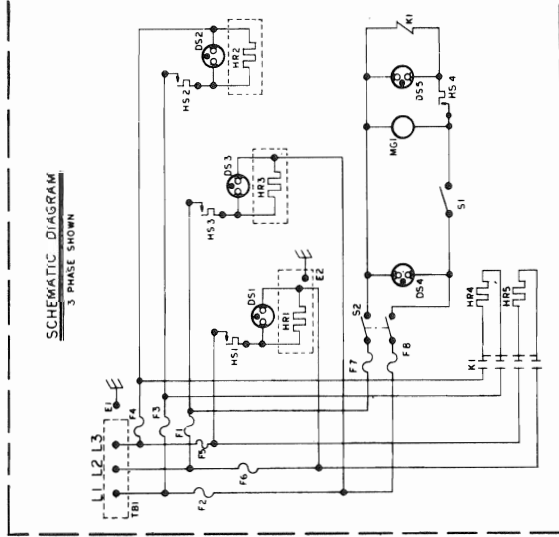


Fig. 16 - Wiring Diagram, Model CR401-208 & 240 VAC - 54D116792

TOTAL KW	3 PHASE LOADING KW PER PHASE			NOMINAL AMPS PER LINE WIRE		
	L1-L2	L2-L3	L1-L3	208V.	240V.	208V.
WOOD-BACKSHELF BRL.	22.2	4.8	8.7	11	12	13
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	10	4	10	4	4	4
WITH BACKSHELF BRL.	27.4	10.0	8.7	11.4	12.2	13.1
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	6	4	4	6	4	4

NOTES:

1. WIRE INFORMATION

- 8 GA. B2.3W2C7-LEADS 61-63, 82-84.
- 12 GA. B2.3W2C4-LEADS 82-85, 96-97.
- 14 GA. B2.3A19A3-LEADS 7, 8, 9, 60.
- 14 GA. B2.3W2C3-LEADS 41, 49-51 & 54-57.
- 14 GA. B2.3W2C4-LEADS 36-39, 70-72, 74 & 79.
- 18 GA. B2.3W2C3-LEADS 32-35, 40, 48, 52, 53, 73 & 75-78.
- 18 GA. B2.3A19A1-LEADS 58 & 59.

- 2. FOR SUPPLY CONNECTIONS, USE COPPER WIRE SIZED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE AND SUITABLE FOR AT LEAST 75°C (167°F).

- 3. CB-48 BROILER FIELD CONNECTIONS: FOR BROILER LEAD CONNECTIONS, MADE IN THE RANGE, REFER TO THE BROILER WIRING DIAGRAM 54D14088.
- 4. RANGE IS WIRED FOR 3 PHASE. FOR SINGLE PHASE MOVE LEAD (A) TO L3 TERMINAL AND CONNECT JUMPER BETWEEN "L1" AND "L2" TERMINALS.
- 5. LEADS NOT IDENTIFIED BY AN ITEM NUMBER ARE FURNISHED AS PART OF A COMPONENT.
- 6. ON REVERSED TOP, THE POSITIONS OF THE HOT TOP AND THE TWIN FIXTURE HAVE BEEN SWITCHED BUT EACH RETAINS ITS SAME ELECTRICAL HOOR-UP FACTORY TO COIL THE LEADS WITH EXCESS LENGTH).

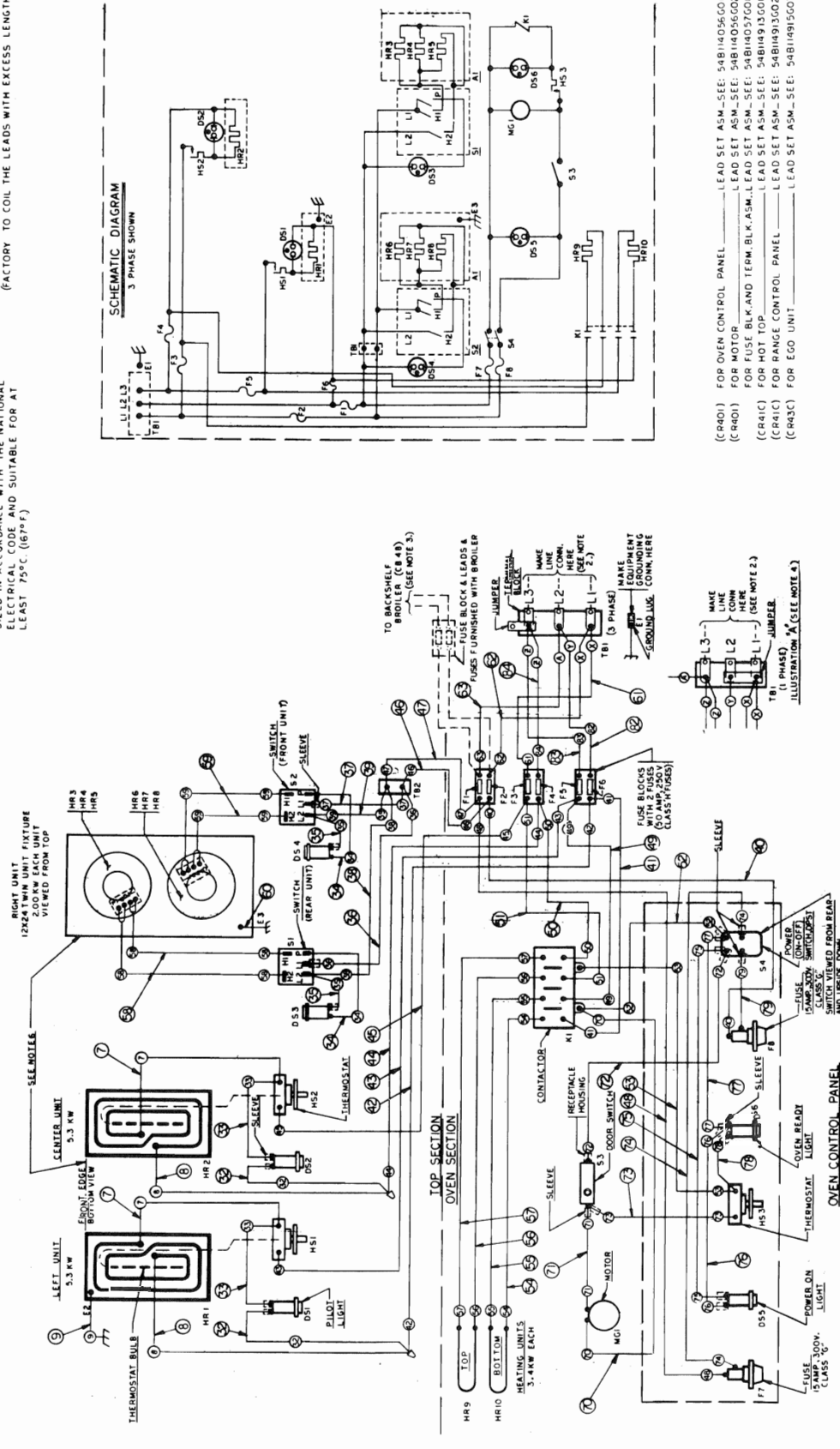
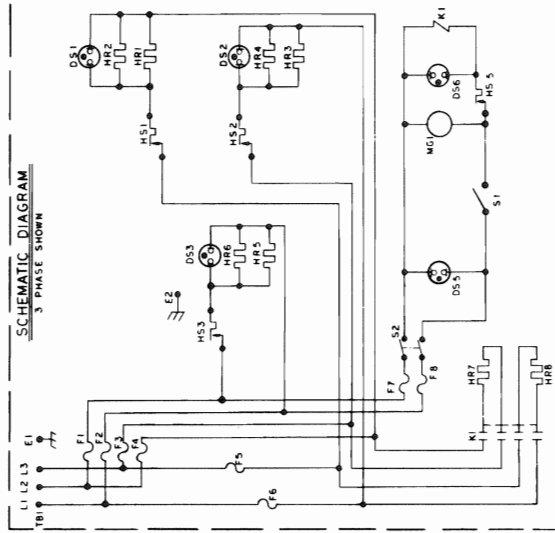
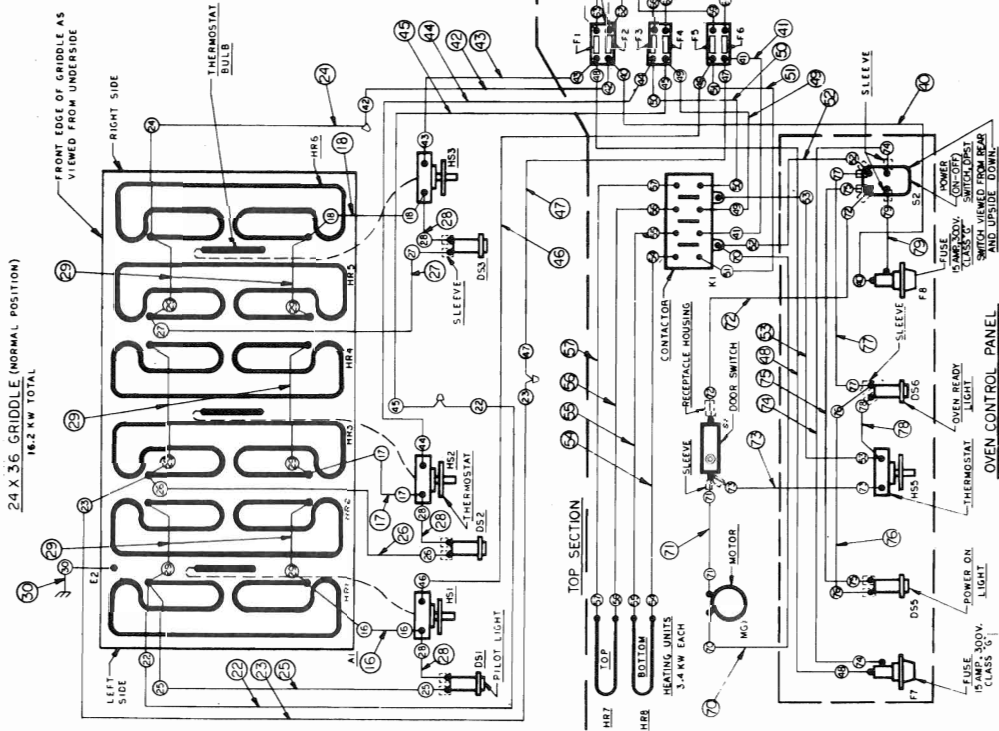


Fig. 17 - Wiring Diagram, Model CR411 - 208 & 240 - 54D116793

- (CR40) FOR OVEN CONTROL PANEL LEAD SET ASM-SEE: 54B114036006
- (CR40) FOR MOTOR LEAD SET ASM-SEE: 54B114036002
- (CR41) FOR FUSE BLK. AND TERM. BLK. ASM. LEAD SET ASM-SEE: 54B114037001
- (CR41) FOR HOT TOP LEAD SET ASM-SEE: 54B114037001
- (CR41) FOR RANGE CONTROL PANEL LEAD SET ASM-SEE: 54B114037002
- (CR43) FOR EGO UNIT LEAD SET ASM-SEE: 54B114037007

TOTAL WIRE CONN.	3 PHASE LOADING KW PER PHASE			NOMINAL AMPS PER LINE WIRE			1 PHASE					
	L1-L2	L2-L3	L1-L3	L1	L2	L3	208V.	240V.	240V.			
WITHOUT BACKSHELF BRL.	23.8	5.4	10.8	7.6	54.4	68.7	77.0	47.1	59.5	66.7	114.4	89.2
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	4	4	4	4	4	4	4	4	4	4	1/0	1
WITH BACKSHELF BRL.	29.0	10.8	21.6	7.6	76.1	99.1	114.4	68.7	88.0	97.2	159.4	120.8
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	3	3	3	3	3	3	3	3	3	3	2/0	2/0

24 X 36 GRIDDLE (NORMAL POSITION)
16.2 KW TOTAL



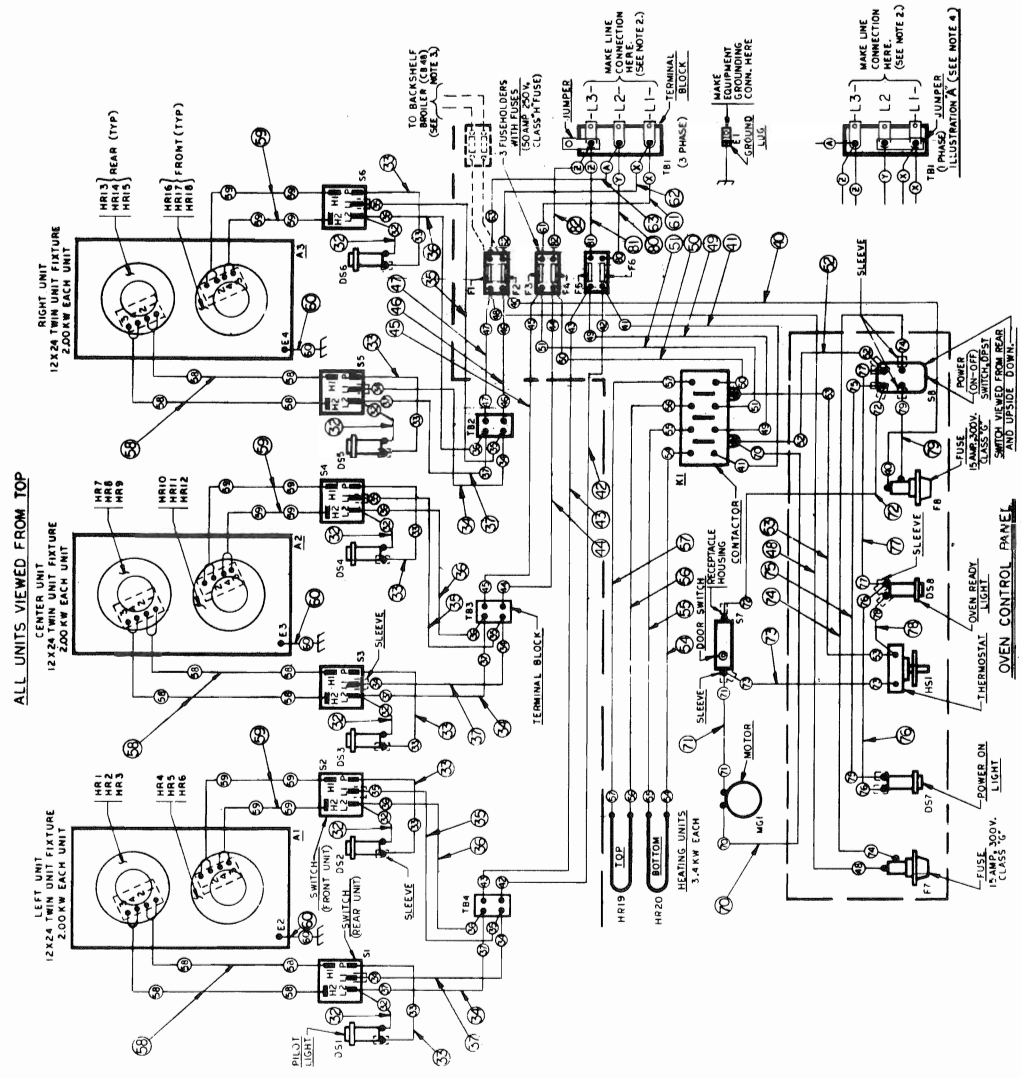
(CR40) FOR OVEN CONTROL PANEL LEAD SET ASM - SEE: 548114058606
 (CR40) FOR MOTOR LEAD SET ASM - SEE: 548114058602
 (CR42) FOR GRIDDLE TERM. BLK. ASM. LEAD SET ASM - SEE: 548114058602
 (CR42C) FOR GRIDDLE LEAD SET ASM - SEE: 548114058601

NOTES:

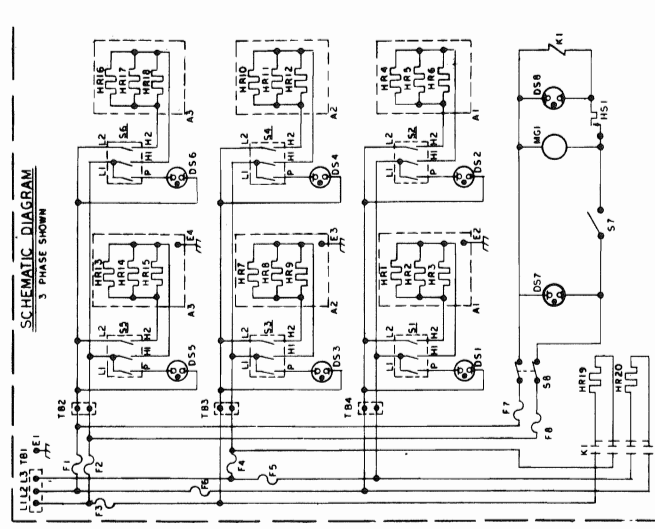
1. WIRE INFORMATION
 8 GA. BR3W2C7 - LEADS 59 462-66.
 10 GA. BR3H2C2 - LEAD 30.
 12 GA. BR3H2C1 - LEADS 16-19, 22-24 442-47.
 14 GA. BR3H2A3 - LEADS 23-31, 49-51, 54-57.
 16 GA. BR3W2C1 - LEADS 25-27, 40, 48, 52, 53, 73, 75-78.
2. FOR SUPPLY CONNECTIONS USE COPPER WIRE SIZED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE AND SUITABLE FOR AT LEAST 75°C. (167°F).
3. CR48 BROILER FIELD CONNECTIONS FOR BROILER LEAD CONNECTIONS MADE IN THE RANGE, REFER TO THE BROILER WIRING DIAGRAM 54D114088.
4. RANGE IS WIRED FOR 3 PHASE. FOR SINGLE PHASE MOVE LEAD TO "L3" TERMINAL AND CONNECT JUMPER BETWEEN "L1" AND "L2" TERMINALS.
5. LEADS NOT IDENTIFIED BY AN ITEM NUMBER ARE FURNISHED AS PART OF A COMPONENT.

Fig. 18 - Wiring Diagram, Model CR421-208 & 240 - 54D116794

TOTAL KW CONN.	3 PHASE LOADING KW PER PHASE			NOMINAL AMPS PER LINE WIRE		
	L1-L2	L2-L3	L1-L3	208V.	240V.	1 PHASE
W/O OUT BACKSHELF BELT	19.6	4.8	7.4	51.2	61.6	81.7
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	6	6	6	4	4	2
WITH BACKSHELF BELT	24.8	10.0	7.4	72.7	61.6	119.2
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	3	3	4	4	4	2/0



- NOTES:**
- WIRE INFORMATION**
 - 8 GA. - B23W2C7 - LEADS 61-63 & 80 - 82.
 - 16 GA. - B23A9A3 - LEAD 60.
 - 16 GA. - B23W2C3 - LEADS 42 - 47.
 - 16 GA. - B23W2A3 - LEADS 41, 49, 51, 56 - 57.
 - 16 GA. - B23W2C3 - LEADS 32, 33, 40, 48, 52, 53, 73 & 75 - 78.
 - 18 GA. - B23A9A1 - LEADS 58 & 59.
 - FOR SUPPLY CONNECTIONS, USE COPPER WIRE SIZED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE AND SUITABLE FOR A T. LEA. T 75°C. (167°F.).
 - CB47 BROILER FIELD CONNECTIONS: FOR PROILER LEAD CONNECTIONS MADE IN THE RANGE, REFER TO THE BROILER WIRING DIAGRAM J4D114048E.
 - RANGE IS WIRED FOR 3 PHASE. FOR SINGLE PHASE MOVE LEAD (A) T. L3 TERMINAL AND CONNECT JUMPER BETWEEN "L1" AND "L2" TERMINALS.
 - LEADS NOT IDENTIFIED BY AN ITEM NUMBER ARE FURNISHED AS PART OF A COMPONENT.



- (CR40) FOR OVEN CONTROL PANEL LEAD SET ASM - SEE 548114056G06
- (CR41) FOR MOTOR LEAD SET ASM - SEE 548114056G02
- (CR43) FOR RANGE CONTROL PANEL LEAD SET ASM - SEE 548114915G03
- FOR FUSE BLK AND TERM BLK ASM - LEAD SET ASM - SEE 548114079G01
- (CR45) FOR E.G.O. HOT PLATE LEAD SET ASM - SEE 548114915G07

Fig. 19 - Wiring Diagram, Model CR431-208 & 240 VAC - 54D116796

TOTAL KW PER PHASE	3 PHASE LOADING			NOMINAL AMPS PER LINE WIRE		
	L1-L2	L2-L3	L1-L3	L1	L2	L3
W/O UT BACKSHELF BR.	22.4	7.4	8.8	6.2	36.7	67.5
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	4	4	4	4	4	4
WITH BACKSHELF BR.	27.6	12.6	8.8	6.2	39.8	77.6
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	2	2	4	3	4	4

- NOTES:**
1. WIRE INFORMATION
 - 8 GA., B23W2C7 — LEADS 61-63 & 80-82.
 - 10 GA., B23W2C6 — LEADS 42-45.
 - 10 GA., B23W2C2 — LEADS 16, 17, 20, 21 & 23.
 - 12 GA., B23W2C5 — LEADS 46 & 47.
 - 14 GA., B23W2C3 — LEADS 41, 59-51, 54-57 & 22.
 - 16 GA., B23W2C4 — LEADS 18, 19 & 24.
 - 16 GA., B23W2C3 — LEADS 40, 48, 52, 53, 73, 75-78 & 36-39.
 - 18 GA., B23A19A1 — LEADS 58 & 59.
 - 18 GA., B23W2C2 — LEADS 34 & 35.
 2. FOR SUPPLY CONNECTIONS, USE COPPER WIRE OF THE SAME ELECTRICAL CHARACTERISTICS AS THE ORIGINAL ELECTRICAL CODE AND SUITABLE FOR AT LEAST 75°C. (167°F.).
 3. CB 4 B BROILER FIELD CONNECTIONS FOR BROILER LEAD CONNECTIONS MADE IN WIRING DIAGRAM 54D1408B.
 4. RANGE IS WIRED FOR 3-PHASE. FOR SINGLE PHASE MOVE LEAD 1 TO "A" AND "L2" TERMINALS. JUMPER BETWEEN "L1" AND "L2" TERMINALS.
 5. LEADS NOT IDENTIFIED BY AN ITEM NUMBER ARE FURNISHED AS PART OF A COMPONENT.
 6. ON REVERSED TOP, THE POSITIONS OF THE GRIDDLE AND THE TWIN FIXTURE HAVE BEEN SWITCHED BUT EACH RETAINS ITS SAME ELECTRICAL HOOK-UP. (FACTORY TO COIL THE LEADS WITH EXCESS LENGTH).

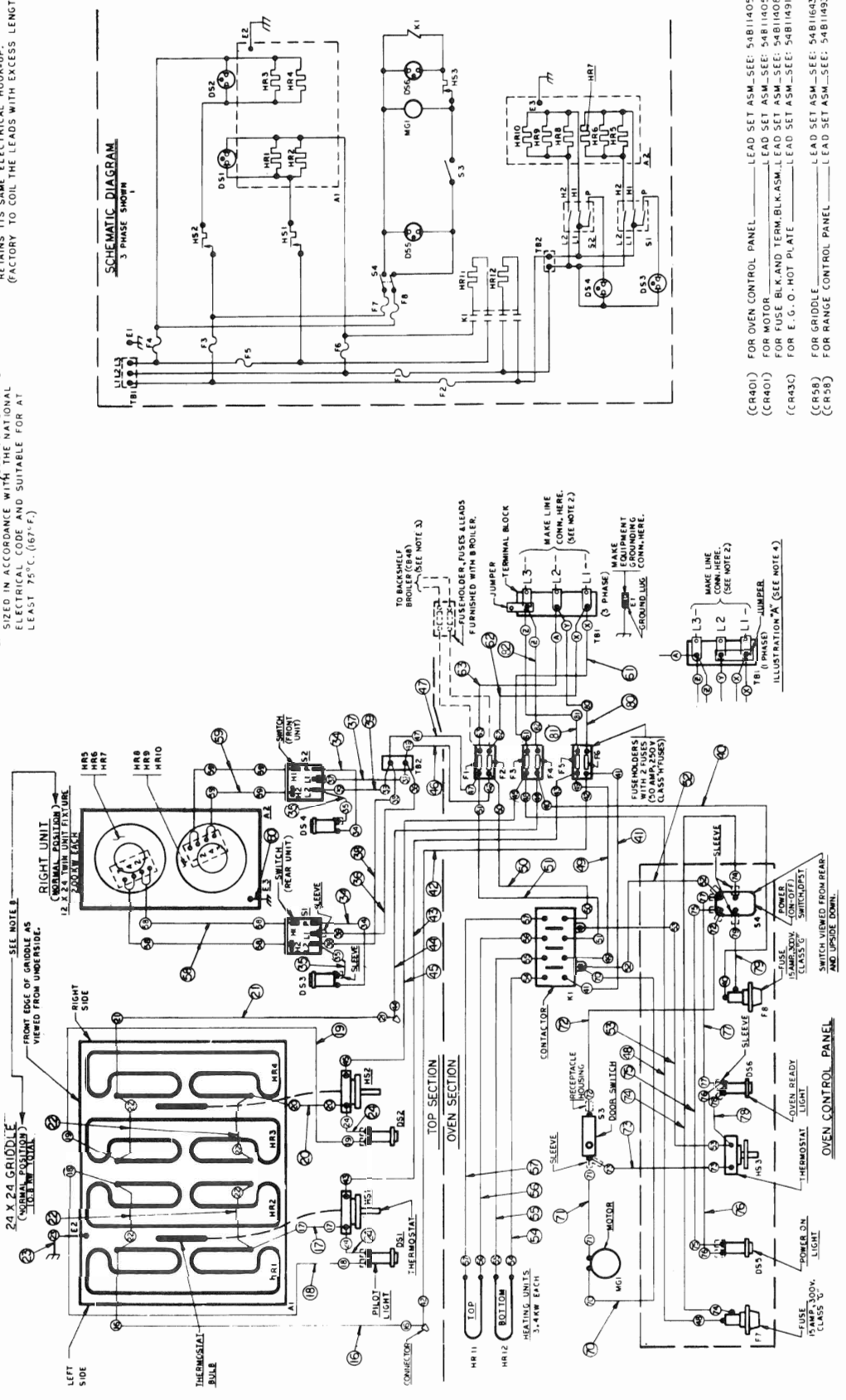
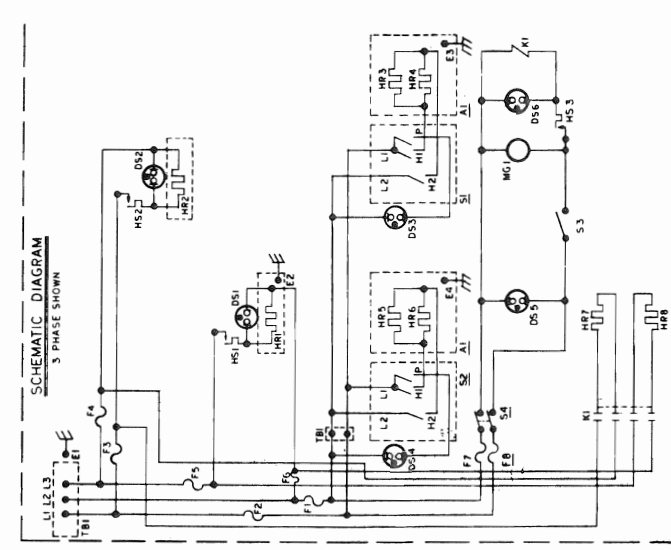


Fig. 20 - Wiring Diagram, Model CR441-208 & 240-VAC-54D116797

- (CR40) FOR OVEN CONTROL PANEL — LEAD SET ASM.—SEE: 54B114056G06
 (CR40) FOR MOTOR — LEAD SET ASM.—SEE: 54B114058G02
 (CR43) FOR FUSE BLK. AND TERM. BLK. ASM.—LEAD SET ASM.—SEE: 54B114060G01
 (CR43) FOR FUSE BLK. AND TERM. BLK. ASM.—LEAD SET ASM.—SEE: 54B114061G01
 (CR58) FOR GRIDDLE — LEAD SET ASM.—SEE: 54B114063G01
 (CR58) FOR RANGE CONTROL PANEL — LEAD SET ASM.—SEE: 54B114063G02

TOTAL KW	3 PHASE LOADING KW PER PHASE			NOMINAL AMPS PER LINE WIRE			1 PHASE		
	L1-L2	L2-L3	L1-L3	L1	L2	L3	240V.	208V.	240V.
WITHOUT BACKSHELF BRL.	22.3	4.9	8.7	57.4	12.4	49.7	62.8	107.2	92.9
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	4	4	3	6	6	4	1/0	1	1
WITH BACKSHELF BRL.	27.5	10.1	8.7	78.3	22.4	67.9	62.8	132.2	114.6
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	3	3	3	4	4	4	4	2/0	1/0



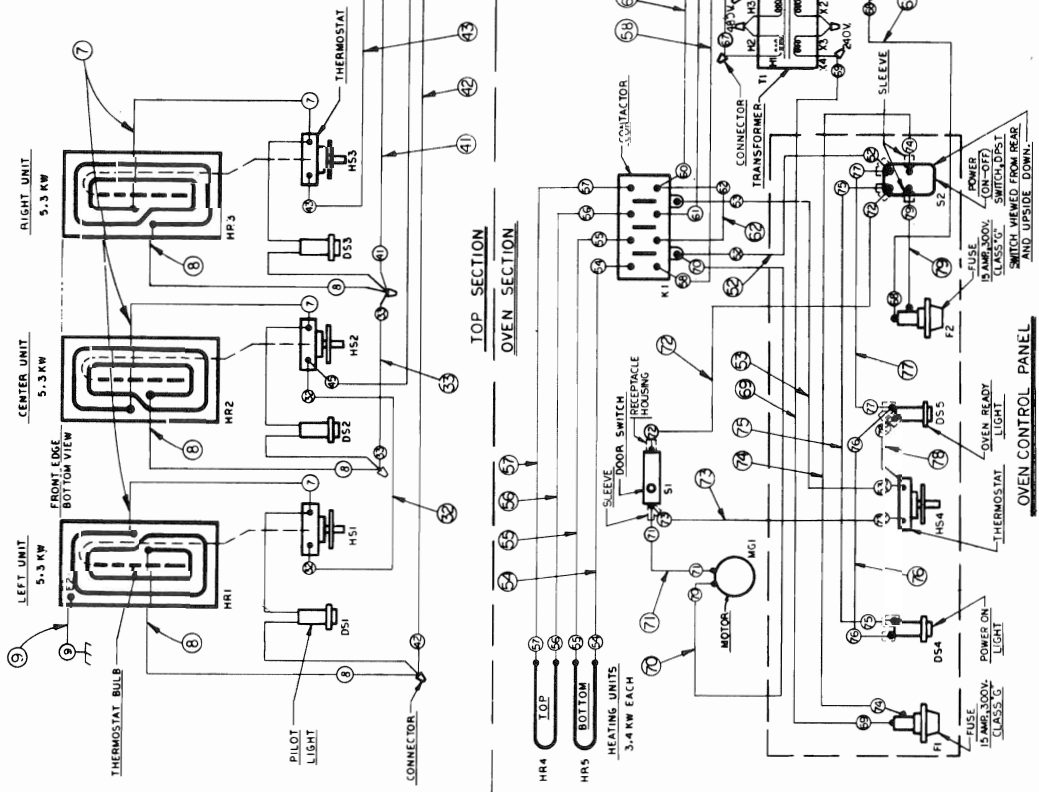
- NOTES:**
- WIRE INFORMATION**
 0GA., B23W2C7 - LEADS 61,62,63,82,83 & 84.
 12GA. B23W2C5 - LEADS 42-47.
 14GA. B23A19A3 - LEADS 7,8,9 & 14.
 16GA. B23W2C4 - LEADS 36-39, 70-72, 74 & 79.
 18GA. B23A19A2 - LEADS 11,12 & 13.
 16GA. B23W2C3 - LEADS 32,35,40,48,52,53, 73 & 75-78.
 - FOR SUPPLY CONNECTIONS, USE COPPER WIRE SIZED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE AND SUITABLE FOR AT LEAST 75°C. (167°F.).
 - CB 48 BROILER FIELD CONNECTIONS: FOR BROILER LEAD CONNECTIONS MADE IN THE RANGE, REFER TO THE BROILER WIRING DIAGRAM 540114088.

- (C1401) FOR OVEN CONTROL PANEL LEAD SET ASM. SEE: 548114056G06
- (C1401) FOR MOTOR LEAD SET ASM. SEE: 548114056G02
- FOR FUSE BLK AND TERM. BLK. ASM. LEAD SET ASM. SEE: 548114057G01
- (C141C) FOR HOT TOP LEAD SET ASM. SEE: 548114913G01
- (C141C) FOR RANGE CONTROL PANEL LEAD SET ASM. SEE: 548114913G02
- (C143C) FOR FRENCH HOT PLATE FRONT LEAD SET ASM. SEE: 548114915G01
- (C143C) FOR FRENCH HOT PLATE REAR LEAD SET ASM. SEE: 548114915G02

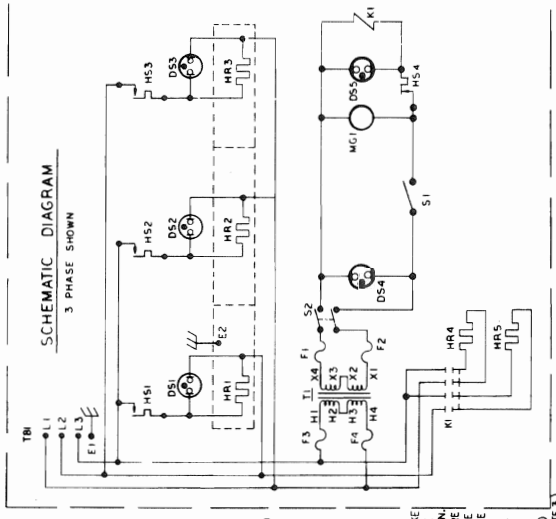
Fig. 21 - Wiring Diagram, Model CR561-208 & 240 VAC - 54D116798

TOTAL KW	3 PHASE LOADING KW PER PHASE			NOMINAL AMPS PER LINE WIRE		
	3 PHASE 480V.			1 PHASE 480V.		
	L1-L2	L2-L3	L1-L3	L1	L2	L3
W/O/T BACKSHELF BRL	23.5	5.3	8.7	9.5	27.1	25.5
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	8	8	8	8	8	8
WITH BACKSHELF BPL	28.7	10.5	8.7	9.5	36.1	34.7
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	6	8	8	6	8	8

- NOTES:
- LEAD INFORMATION:
 - 16GA-B23A19A2 - LEADS: 7 & 8
 - 14GA-B23A19A3 - LEAD: 9
 - 12GA-B23H2C1 - LEADS: 33, 41-43, 45 & 60-65
 - 12GA-B23W2C5 - LEAD: 32
 - 16GA-B23W2C3 - LEADS: 52, 53, 73 & 75-78
 - 14GA-B23H2A3 - LEADS: 54, 58, 66 & 67
 - 14GA-B23W2C4 - LEADS: 68-72, 74 & 79
 - FOR SUPPLY CONNECTIONS, USE COPPER WIRE SIZED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE AND SUITABLE FOR AT LEAST 75°C (167°F.)



(CR401 240V) FOR OVEN CONTROL PANEL LEAD SET ASM SEE: 548114056606
 (CR401 240V) FOR MOTOR LEAD SET ASM SEE: 548114058602
 FOR FUSE BLK AND TERM. BLK ASM LEAD SET ASM SEE: 548114053601
 (CR40C) FOR TRANSFORMER LEAD SET ASM SEE: 548114053602
 (CR40C) FOR (3) (2X24) HOT TOP LEAD SET ASM SEE: 548114899602
 (CR40C) FOR RANGE CONTROL PANEL LEAD SET ASM SEE: 548114899603



TO BACKSHELF BRL (CR48) (SEE NOTE 3)
 MAKE LINE CONNECTIONS HERE (SEE NOTE 2)
 NOTE 2
 TERMINAL BLOCK (3 PHASE)
 TO BACKSHELF BROILER (CR48) (SEE NOTE 3)
 MAKE LINE CONNECTIONS HERE (SEE NOTE 2)
 MAKE EQUIPMENT GROUND WIRE CONNECTIONS HERE
 TERMINAL BLOCK (3 PHASE)
 ILLUSTRATION (SEE NOTE 4)

Fig. 22 - Wiring Diagram, Model CR401-480 VAC-54D116807

TOTAL KW CONN.	3 PHASE LOADING KW PER PHASE			NOMINAL AMPS PER LINE WIRE		
	L1-L2	L2-L3	L1-L3	L1-L2	L2-L3	L1-L3
W/OUT BACKSHELF BRL	22.2	4.0	8.7	9.5	25.0	23.4
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	8	10	8	8	10	6
WITH BACKSHELF BRL	27.4	9.2	8.7	9.5	33.7	32.3
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	8	8	8	8	8	4

NOTES:
1. LEAD INFORMATION:
#12GA.,B23HC1: 32,33,41-45,61,62,64,65 & 82
#14GA.,B23A19A3,LEADS: 9 & 60
#14GA.,B23H2A3,LEADS: 34,35,54-56,66,67,80 & 81
#16GA.,B23W2C4,LEADS: 68-72,74 & 79
#16GA.,B23A19A2,LEADS: 7 & 8
#16GA.,B23W2C3,LEADS: 52,53,73 & 75-78
#18GA.,B23A19A1,LEADS: 57-59

- FOR SUPPLY CONNECTIONS, USE COPPER WIRE SIZED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE AND SUITABLE FOR AT LEAST 75°C. (167°F.)
- FOR RANGE CONTROL PANEL, LEAD SET ASM. SEE: 54B114056G06
(C-R401-240V) FOR MOTOR LEAD SET ASM. SEE: 54B114056G02
(C-R401-240V) FOR MOTOR LEAD SET ASM. SEE: 54B114056G02
(C-R401) FOR TRANSFORMER LEAD SET ASM. SEE: 54B114081G01
(C-R401) FOR TRANSFORMER LEAD SET ASM. SEE: 54B114056G02
(C-R401) FOR TRANSFORMER LEAD SET ASM. SEE: 54B114056G02
(C-R401) FOR TRANSFORMER LEAD SET ASM. SEE: 54B114056G02
(C-R401) FOR TRANSFORMER LEAD SET ASM. SEE: 54B114056G02
(C-R401) FOR TRANSFORMER LEAD SET ASM. SEE: 54B114056G02
- FOR BROILER FIELD CONNECTIONS: FOR BROILER LEAD CONNECTIONS MADE IN THE RANGE, REFER TO THE BROILER WIRING DIAGRAM 54D114080.
- RANGE IS WIRED FOR 3 PHASE. FOR SINGLE PHASE MOVE LEAD (A) TO L3 TERMINAL AND CONNECT JUMPER BETWEEN L1 AND L2 TERMINALS.
- LEADS NOT IDENTIFIED BY AN ITEM NUMBER ARE FURNISHED AS PART OF A COMPONENT.

FOR SUPPLY CONNECTIONS, USE COPPER WIRE SIZED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE AND SUITABLE FOR AT LEAST 75°C. (167°F.)

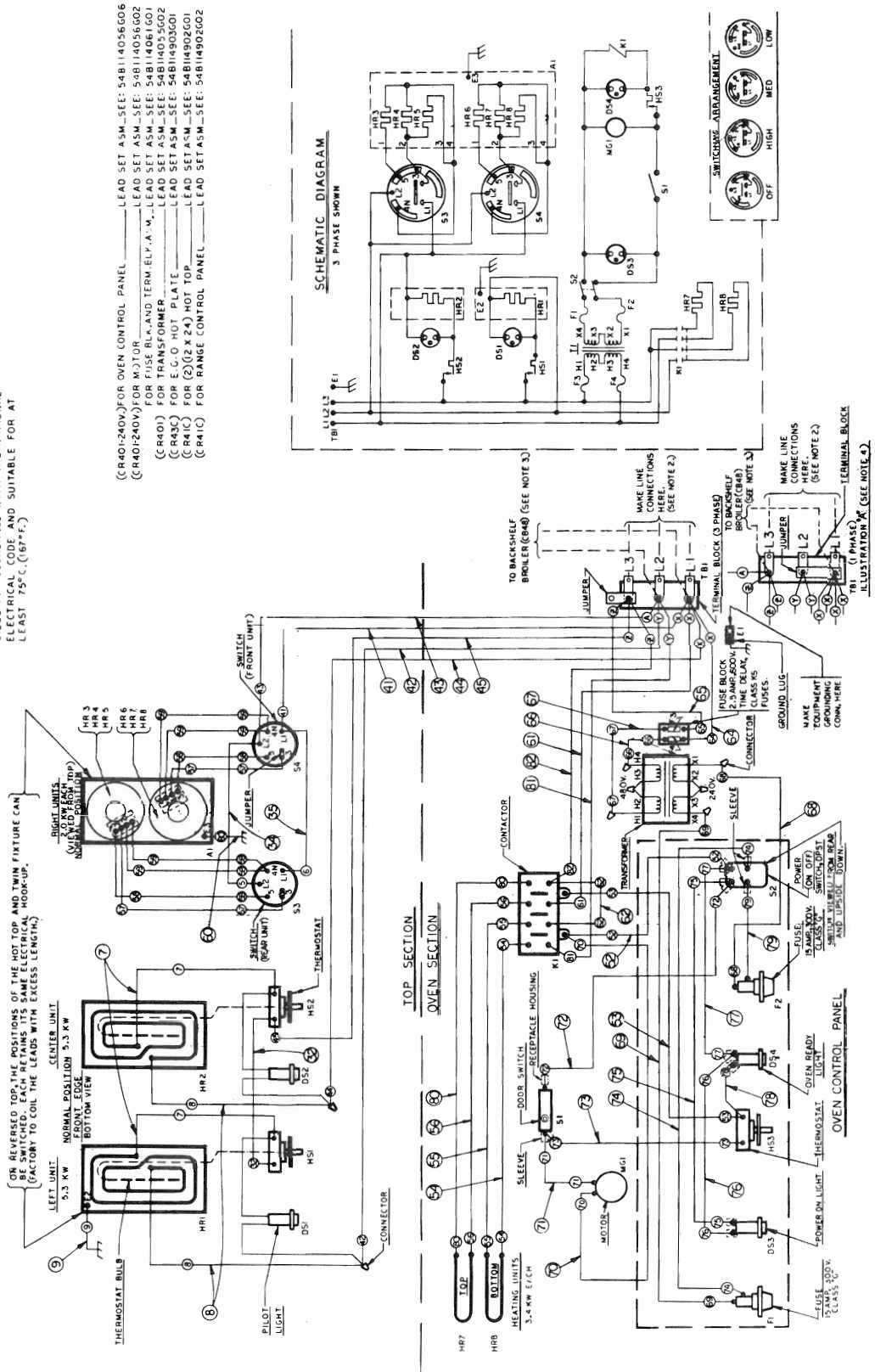


Fig. 23 - Wiring Diagram, Model CR411-480 VAC-54D116808

TOTAL KW PER PHASE	3 PHASE LOADING			NOMINAL AMPS PER LINE WIRE		
	L1-L2	L2-L3	L1-L3	L1	L2	L3
WITHOUT BACKSHELF BR.	23.8	15.1	10.8	7.1	23.6	27.8
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	8	8	6	33.0	38.6	33.4
WITH BACKSHELF BR.	29.0	10.6	10.8	7.6	6.0	6.0
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	6	6	6	6	6	4

24 X 36 GRIDDLE (NORMAL POSITION)
16.2 KW TOTAL

- NOTES:**
WIRE INFORMATION
- 10GA.-B2 3W2C2 - LEAD 30.
 - 12GA.-B2 3W2C1 - LEADS 22-24, 60-65 & 42-47.
 - 14GA.-B2 3W2C4 - LEADS 68-72, 74 & 79.
 - 16GA.-B2 3W2A3 - LEADS 16-18, 29, 54-57, 66 & 67.
 - 18GA.-B2 3W2C3 - LEADS 52, 53, 73, 75-78.
 - 19GA.-B2 3W2A1 - LEADS 25-27.
- FOR SUPPLY CONNECTIONS, USE COPPER WIRE SIZED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE AND SUITABLE FOR AT LEAST 75°C. (167°F.)
 - CB 48 BROILER FIELD CONNECTIONS: FOR BROILER LEAD CONNECTIONS MADE IN THE RANGE, REFER TO THE BROILER WIRING DIAGRAM 540114090.
 - RANGE IS WIRED FOR 3 PHASE. FOR SINGLE PHASE MOVE LEAD (A) TO L3 TERMINAL AND CONNECT JUMPER BETWEEN L1 AND L2 TERMINALS.
 - LEADS NOT IDENTIFIED BY AN ITEM NUMBER ARE FURNISHED AS PART OF A COMPONENT.

FOR OVEN CONTROL PANEL LEAD SET ASM.—SEE: 548114056006
FOR MOTOR LEAD SET ASM.—SEE: 548114056002
FOR FUSE BLOCK AND TERM. R.I. K.A.M.—LEAD SET ASM.—SEE: 548114065002
FOR GRIDDLE LEAD SET ASM.—SEE: 548116441001
FOR TRANSFORMER LEAD SET ASM.—SEE: 548114055002

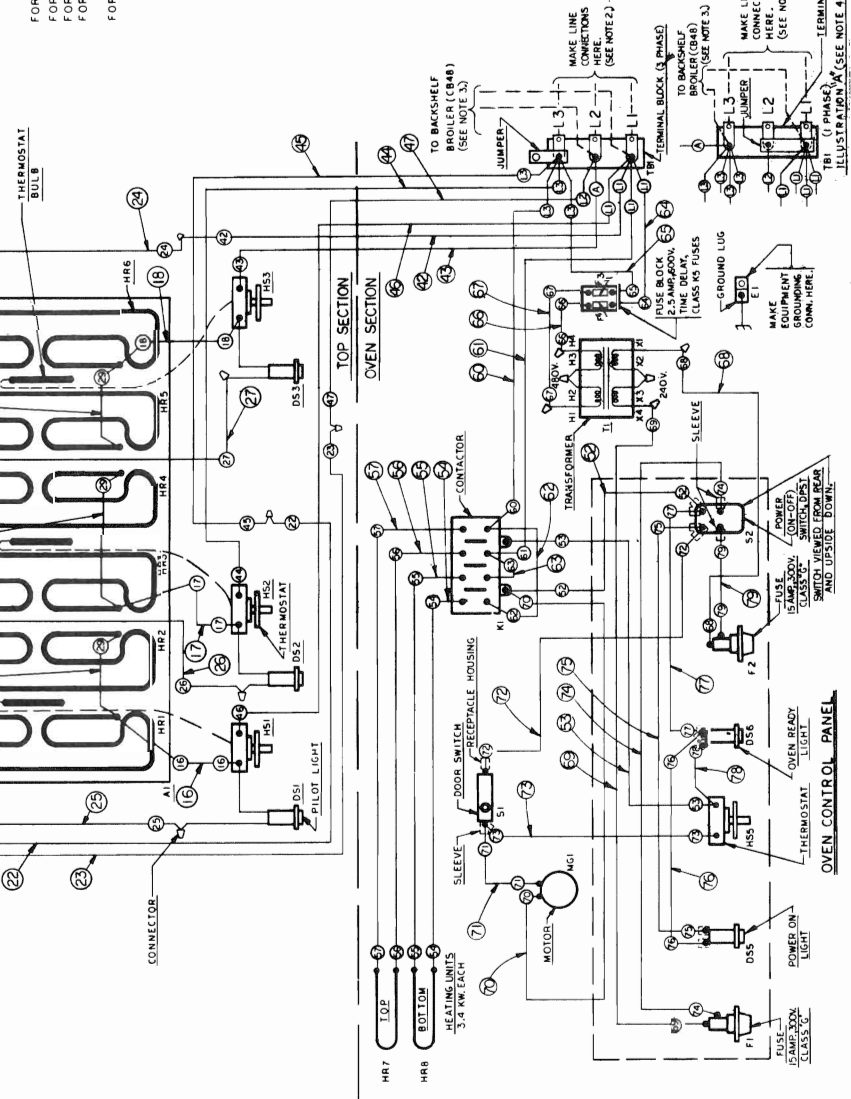
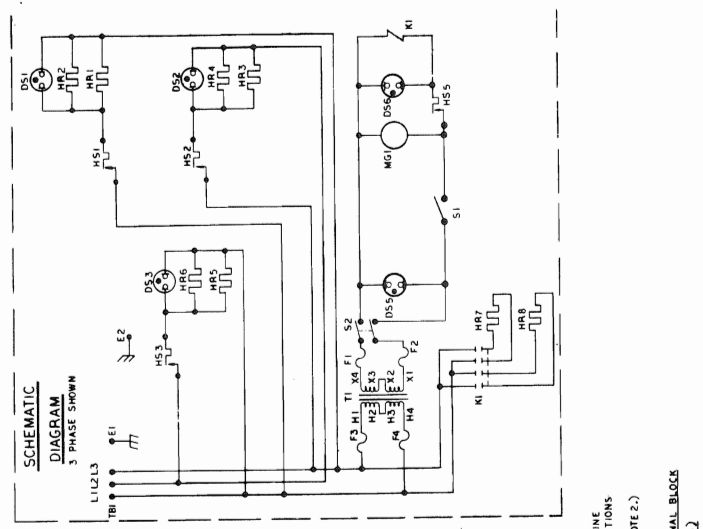
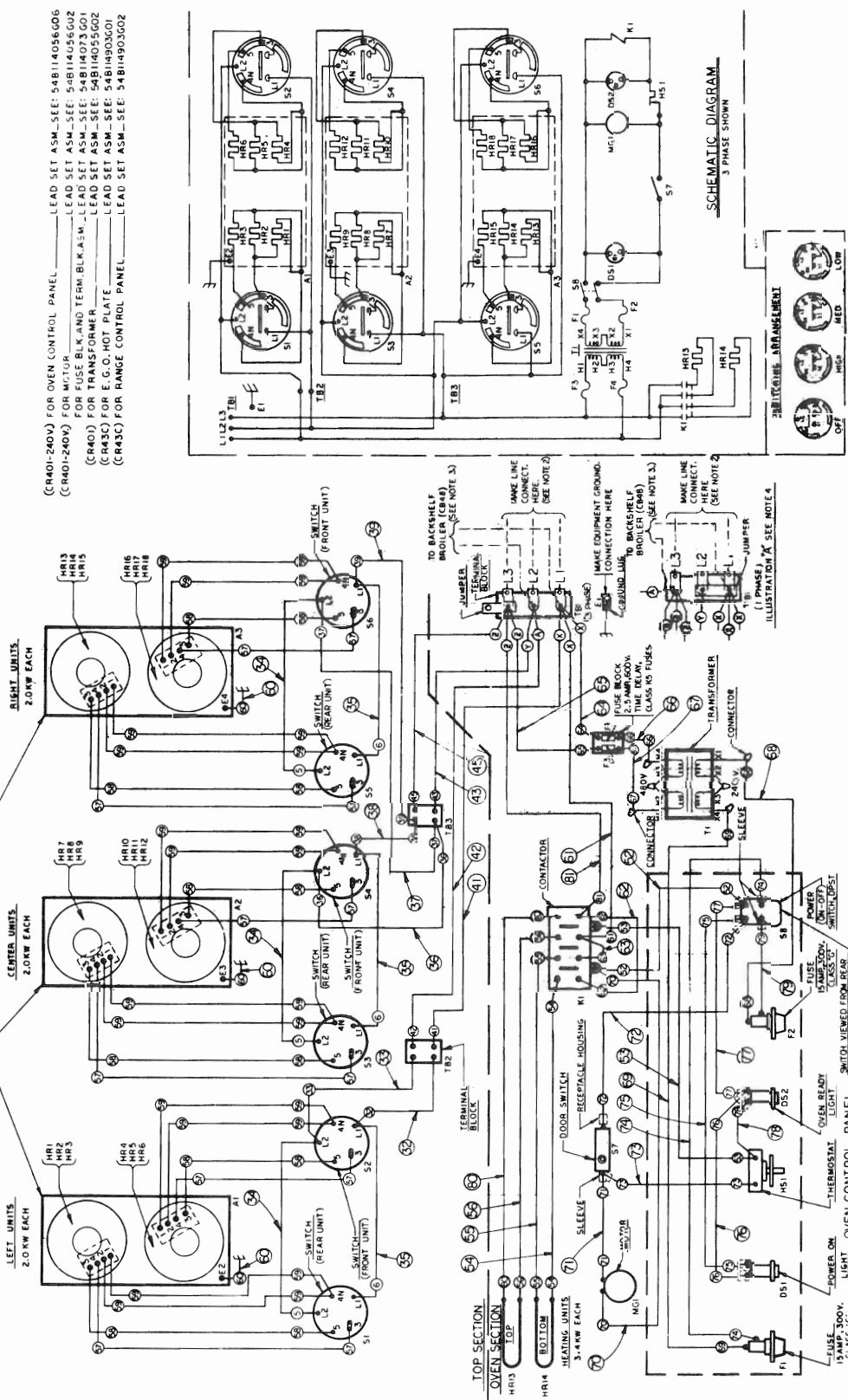


Fig. 24 - Wiring Diagram, Model CR421-480 VAC-54D116809

TOTAL KW CONN.	3 PHASE LOADING KW PER PHASE			NOMINAL AMPS PER LINE WIRE		
	L1-L2	L2-L3	L1-L3	L1	L2	L3
WITHOUT BACKSHELF BRL.	19.6	4.0	8.0	7.6	21.3	22.0
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	24.8	9.2	8.0	7.6	30.4	31.1
SUPPLY CONNECTIONS MIN. WIRE SIZE AWG (SEE NOTE 2)	24.8	9.2	8.0	7.6	28.2	28.2

- NOTES:**
- WIRE INFORMATION**
- 12 GA., B23WC3 - LEADS 41-43 & 45.
 - 12 GA., B23WC3 - LEAD 60.
 - 12 GA., B23WC3 - LEAD 61.
 - 14 GA., B23WC3 - LEADS 26-27, 29 & 30.
 - 14 GA., B23WC3 - LEADS 31, 32, 33, 34, 35, 36, 37, 38, 39, 40, 42, 44, 46, 47, 48, 49, 50, 51, 52, 53, 54, 55, 56, 57, 58, 59, 60, 61, 62, 63, 64, 65, 66, 67, 68, 69, 70, 71, 72, 73, 74, 75, 76, 77, 78, 79, 80, 81, 82, 83, 84, 85, 86, 87, 88, 89, 90, 91, 92, 93, 94, 95, 96, 97, 98, 99, 100.
 - 16 GA., B23WC3 - LEADS 52-53, 73 & 75-78.
 - 18 GA., B23WC3 - LEADS 57-59.
2. FOR SUPPLY CONNECTIONS, USE COPPER WIRE SIZED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE AND SUITABLE FOR AT LEAST 75°C. (167°F.)



3. CB 48 BROILER FIELD CONNECTIONS: FOR BROILER LEAD CONNECTIONS MADE IN THE RANGE, REFER TO THE BROILER WIRING DIAGRAM 54D114090.
4. RANGE IS WIRED FOR 3 PHASE. FOR SINGLE PHASE MOVE LEAD (C) TO L3 TERMINAL AND CONNECT JUMPER BETWEEN L1 AND L2 TERMINALS.
5. LEADS NOT IDENTIFIED BY AN ITEM NUMBER ARE FURNISHED AS PART OF A COMPONENT.

- (CR401-240V) FOR OVEN CONTROL PANEL LEAD SET ASM - SEE: 54B114056006
 (CR401-240V) FOR MGTUR LEAD SET ASM - SEE: 54B114056002
 (CR401) FOR TRANSFORMER - LEAD SET ASM - SEE: 54B114073001
 (CR430) FOR E.G.O. HOT PLATE LEAD SET ASM - SEE: 54B114055002
 (CR430) FOR RANGE CONTROL PANEL LEAD SET ASM - SEE: 54B1140903002

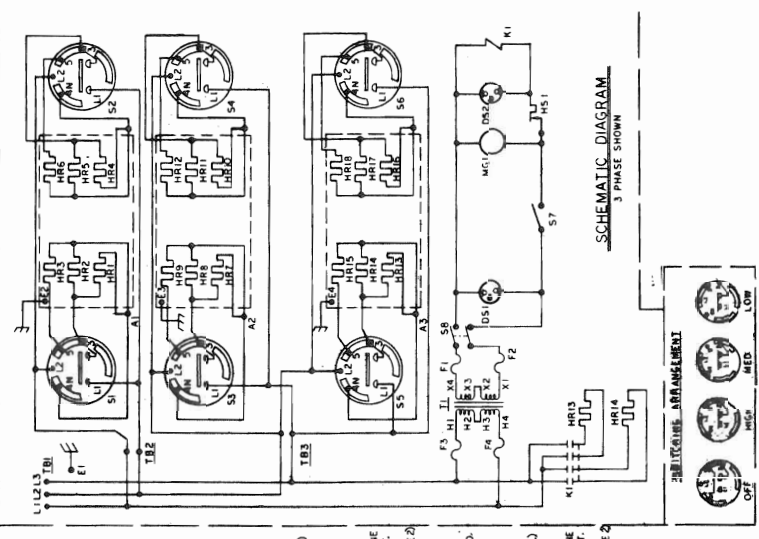


Fig. 25 - Wiring Diagram, Model CR431-480 VAC-54D116810

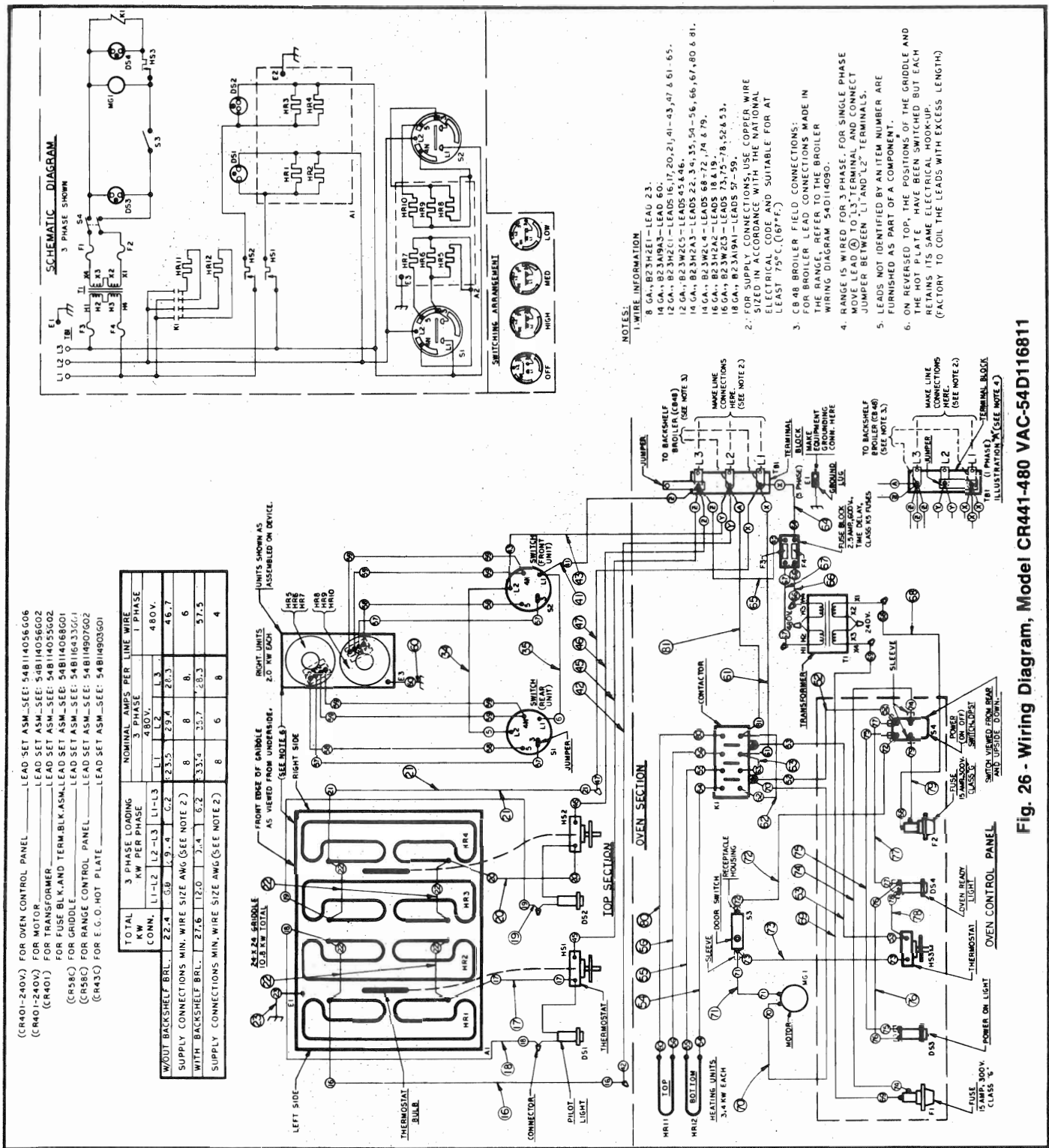


Fig. 26 - Wiring Diagram, Model CR441-480 VAC-54D116811

OWNER'S INFORMATION

IMPORTANT ENERGY CONSERVATION GUIDELINES*

1. Purchase properly sized equipment for your operation: (don't oversize nor undersize).
2. Don't over-size the ventilating system. Use the size that will provide optimum air flow.
3. Turn off unused equipment:
4. Reduce thermostat settings in slack periods since electric equipment heats up, recovers fast.
5. Preheat only to required cooking temperature for specific foods - not higher.
6. Adjust menu patterns and cooking and baking schedules: for optimum equipment use.

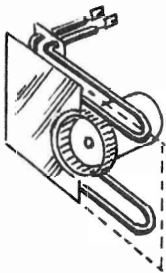
*Based on National Restaurant Association's "Check-List for Energy Control and Conservation."

FEATURES

Compact GE convection oven range provides maximum output in a minimum of space.

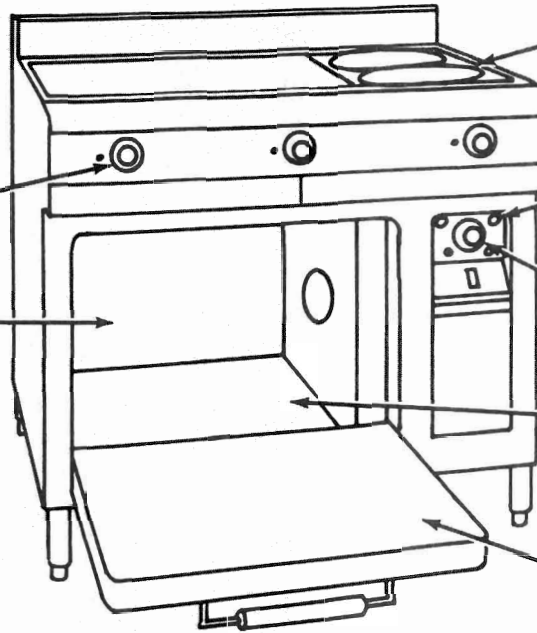
Independent surface controls provide maximum output from range units for peak period cooking.

Three standard 26" x 19" racks have positive stops to prevent tipping when partially withdrawn. Three additional racks are available as optional extras.



Side-mounted blower and Calrod heating units afford even, hot air circulation.

Powerful 1725 RPM blower motor is designed for dependable, quiet operation.



Six surface range configurations (opposite page) are designed to satisfy all your hot-top and grilling requirements.

Individual signal lights tell at a glance when main power and heat cycle power is on.

Controls allow accurate convection oven settings to 450F.

Optional removable Teflon finish oven liners are available for quick clean-up. Aluminized steel liners are standard.

Safety interlock turns off blower and heating elements when door is opened.

Fig. 27-convection oven range cutaway

ACCESSORIES

STAINLESS STEEL SIDE PANELS

CX423 left side

CX424 right side

LEGS & CASTERS

CX112 Set of four, 6" adjustable tubular legs

CX227 Set of four, 6" high casters

ADAPTER BASE

CX140 2"

MOBILE CONVERSION KIT

CX083 3B Accessory package

STAINLESS STEEL BACK **CX331**

BACKSHELVES (S/S)

CX120 12" backshelf

CX123 36" Plain backshelf

CX129 6" backshelf spacer

CX130 6" backshelf spacer—L.H.

CX131 6" backshelf spacer—R.H.

CX166 Non-standard backshelf

FRONT OR REAR CLOSURE—(For use with spreader plates—dress off spaces between equipment)

CX127 6"

CX128 12"

CX193 Non-standard

END CLOSURES

CX194 6" (left or right)

CX195 12" (left or right)

CX196 Non-standard (left or right)

BANKING STRIPS

CX308 Banking strip

RACKS

CX373 Set of 3 extra (chrome plated)

CX374 Single (chrome plated)

OVEN PANELS

CX371 Removable Teflon* finish (left side panel, top & bottom back & fan baffle)

* Dupont registered trademark

OPERATIONAL INFORMATION

■ PRINCIPLE OF OVEN OPERATION

The principle of operation of a convection oven is a very simple one. A blower or fan circulates constantly heated air in the oven chamber or cavity. The circulation of the air increases the cooking speed and more evenly distributes the heat around the oven.

Because the convection oven moves forced heated air around in the oven chamber, the temperature setting for the various products are lower and the cooking times shorter than in a conventional deck-type oven. Since recipes and foods are subject to many variations and tastes, the recommendations contained herein are SUGGESTIONS ONLY. You, the operator, should do some experimenting in the beginning

with your food products, since the oven may open up new vistas of cooking for you, to find what temperatures and times give you the best results.

Three standard racks are furnished and three additional are optional. Oven capacity is up to six racks for non-rising products.

■ PREHEAT

Preheat. The convection oven portion of the convection oven range will preheat to 350F in 6 minutes. Your oven operates only when the door is in the closed position. Whenever the door is opened, the heating elements and blower immediately de-energize.

Since the oven chamber opening is large and loading to capacity necessitates keeping the door open longer than is usual with standard ovens, temperature drops will take place. To offset this, it is suggested that while preheating before the food is introduced, the dial setting be 50F higher than the temperature at which the foods will be cooked. Once the foods are introduced to the chamber, the setting can be returned to what is appropriate for the particular food. In all cases the oven should be loaded as quickly as possible, keeping the door open for the shortest practicable period.

■ OPERATING HINTS

1. Do not open the door unless it is necessary.
2. Load racks evenly and center the pans on them.
3. When using the convection oven for the first time with a particular food, check the degree of doneness periodically, before the suggested time has elapsed, to make sure the desired doneness is achieved.
4. Tables of temperatures and times for the various products should be completed as the oven is used to reflect your own operation.

Vegetable Cookery: Requires very small amounts of water. Two cups is enough for ten pounds of potatoes — if the utensil has a tight-fitting lid. More water wastes

time and electricity and soaks out valuable food contents. When the contents of a pot reaches boiling, turn switch to a lower temperature setting. Remember the boiling point of water is 212F (100C). You can't get it any hotter, no matter how much heat is applied.

Surface Utensils: Select utensils with flat bottoms, straight sides, and tight fitting lids. Utensils should be as light as possible, but heavy enough to hold their shape under constant use. Arrange utensils on surface unit so that as much space as possible is covered. This prevents heat loss around sides of the utensil and prevents food from sticking and scorching.

■ INITIAL OPERATION

With all switches and dials on the convection oven range in the "OFF" position, proceed as follows:

1. Turn on main oven power switch. "Power On" signal light will light.
2. Turn thermostat to 300F. With the oven door closed, the Blower, Heating Units, and "Oven Ready" Light will be energized. The "Oven Ready" light will go out when 300F oven temperature is reached. The blower will continue to operate at all times except when the oven door is opened. An interlock de-energizes the blower and heating units when the door is opened.

SUBSEQUENT OPERATIONS

■ OPERATIONAL STEPS

Steps in the operation of the convection oven are:

1. Set the dial temperature to the desired setting.
2. Turn the power switch ON. The power signal will glow.
3. Preheat, as noted above.
4. When the oven is up to temperature, open the door, and load oven quickly.
5. After loading, close the door. The oven will resume operation.

■ 12" x 24" HOTPLATES

Each 12"x24" Hotplate Section is controlled by its own automatic thermostat switch offering temperature selection all the way from 250F to 850F. Insulating spacer between Hotplate Sections permits flexible independent operation of each at the same — or different — temperatures, providing you with selective heat control for general hot top work - sauteing, braising, pan frying and skillet work. Do not use for general griddling, as the griddle top range has this function. Approximate temperatures at various dial settings are as noted below:

Dial Position	1	2	3	4	5	6	7	Max.
Temperature of	260	360	460	560	660	750	810	850

When ready to use Hotplate Section, wipe the surface clean of all grease and food particles. Position utensils so that as much of the Hotplate Section area as possible is covered. Set control at desired dial setting. A signal light will flash on, and go off automatically when pre-set temperature is reached.

■ ROUND 8¾" FRENCH HOTPLATES

French Hotplates are designed for bulk cooking and stock-kettle work (up to 20-qt. stockpots or 9-10" dia. pans).

Note: Stockpots of over 5-gallon capacity are not recommended for continuous use on French Hotplate sections.

French Hotplates 208/240 V only are controlled by infinite heat switches.

480 VAC models have round 8¾" French Hotplates, each controlled by a 3-heat-indicating pull to turn switch with HI, Med., Low & Off.

■ ROUND 10½" CALROD HOTPLATES

Round Calrod® hotplates furnished in lieu of 8¾" French Hotplates on 208 and 240 VAC models and are controlled by infinite heat switches.

■ GRIDDLES

Use for general griddling (hamburgers, eggs, pancakes, minute steaks, etc.).

Before initial use, griddle surface must be seasoned. To do this, set temperature controls to 400F, heat the griddle top for eight minutes then, with a cloth, spread a light film of unsalted cooking oil or fat over the surface. Two minutes later, wipe clean. Apply a second film of oil or fat. Wipe clean. The surface is now ready for use.

To use, simply set dial at recommended temperature (see griddling chart), and allow griddle to preheat (about 7 minutes to reach 350F). Signal light will go off when pre-set temperature is reached. Then load and cook according to recipe, turning foods halfway through cooking time (unless recipe specifies otherwise).

Note: The 36"x24" griddle top is equipped with three thermostat controls (each with its own signal light) to individually heat one-third of cooking surface. This permits simultaneous cooking of different foods at different temperatures (such as eggs, 300F; and bacon, 350F;) or using the entire griddle top at the same temperature; or using only one or two sections during off-peak periods for economical operation. The 24"x24" griddle has two thermostats.

TYPICAL OVEN PRODUCTION

FOOD PRODUCT	TEMP. (F)	TIME (Minutes)	NUMBER RACKS	PRODUCTION LOAD
BREAD PRODUCTS				
Hamburger Rolls — 4" dia.	300	15	3	72
Yeast Rolls — 3" dia.	325	27	3	105
Baking Soda Biscuits 2½" dia.	400	7	3	180
Bread (10) 1-lb. loaves — Strapped Pans	350	30	3	30
PASTRIES				
Frozen Berry Pies (22 oz.) 8" dia.	375	35	3	18
Frozen Fruit Pies (46 oz.) 9" dia.	375	50	3	18
Sugar Cookies — 3" dia.	300	15	6	210
Brownies — 1x3" cut	350	18	3	384
Sheet Cake (5 lbs. per pan)	325-360	18	3	3 pans
Apple Turnovers — 2x5"	350	15	3	36
MEAT AND POULTRY				
Hamburger Patties (5 per lb.) (well done)	400	10-12	6	120
Baked Stuffed Pork Chops — 3 x 5"	375	25-30	3	72
Meat Loaf — 4 x 4 x 8" (6 per pan)	325	40-45	2	12
Chicken Breast — Thigh (30 per pan)	350	35	3	90
Chicken — (2½ lbs. - quartered) (15 per 18x26" pan)	310	30-35	3	45
Turkey Rolled (18 lb. rolls) (2 per large deep pan)	310	225	2	72 lbs.
FISH				
Fish Sticks — ¾ x 3" (84 per pan)	350	15	6	504
Halibut Steaks (Frozen 5 oz. (3 x 4"))	350	30	6	180
Baked Stuffed Lobster — (1½ lbs.) (8 per 18 x 26" pan)	400	10	3	24
OTHER				
Macaroni & Cheese — size 200 pan	350	30	3	3 pans
Idaho Potatoes (90 count) (30 per pan)	450	50	3	90
Pizza (7" Frozen) 6 per pan	450	12	6	35
Beef Pot Pies 5" dia.	400	30-35	3	45
Melted Cheese Sandwiches 4 x 4"	400	10	6	144 (open faced)

Fig. 28

TYPICAL GRIDDLE PRODUCTION (CR421, CR441)

PRODUCT	TEMP.	TIME IN MINUTES	ADVANCE PREPARATION
MEATS & SANDWICH ITEMS			
Hamburgers	350F	3-4	Prepare recipe, mold into patties, separate with waxed paper and refrigerate. Hamburger patties are used. Slice Cheese Keep butter at room temperature Mix together, refrigerate. Remove from can and cut in one inch slices Avoid slicing too far in advance because of the meat's darkening. Slit edges to prevent curling. Refrigerate for best results. Form into patties - separate with waxed paper and refrigerate.
Cheeseburgers	350F	3-4	
Cheese Sandwich	375F	3-4	
Ham Salad Sandwich	375F	3-4	
Frankfurters	325F	2-3	
Minute Steak (Sirloin Tip) Medium	400F	2-3	
Club Steaks, inch thick med.	400F	3-5	
Ham Steak, ¾ inch	375F	3-4	
Beef Tenderloin, medium	400F	3-4	
Boiled Ham	375F	2	
Corned Beef Patties	350F	2-3	
Bacon	350F	2-3	
Canadian Bacon	350F	2-3	
Sausage Links	350F	3-4	
Sausage Patties	350F	3-4	
EGGS			
Scrambled	300F	1-2	Prepare recipe
Hard Fried	300F	3	
Soft Fried	300F	2	
Sunny-Side-Up	300F	2	
OTHER			
French Toast	350F	2-3	Prepare egg batter. Prepare recipe. Cook, season, and slice potatoes. Cook, mash, and season potatoes; shape into patties, using 1/4 cup measure.
Pancakes	375F	2	
American Fried Potatoes	375F	3-4	
Potato Patties	375F	3-4	

Fig. 29

PREVENTIVE MAINTENANCE

■ CLEANING RANGE TOPS

Hotplate and griddle surface should be scraped with a wire brush (or flexible spatula) after each use.

Once daily (or more often when necessary), thoroughly wipe out grease trough on griddle-top range to promote good drainage. **Once daily**, or more often if required, remove grease receptacle, empty it, and wash same as any ordinary utensil.

Once weekly (or more often when necessary) clean surface with griddle stone. Add a little grease and rub with the grain of the metal **while surface is still warm**. **Avoid steel wool**, which may damage surface — and particles may get into food. After each thorough cleaning, griddle surfaces should be re-seasoned (following procedure under **Griddle Top**).

French Hotplates can be kept clean by allowing to cool and scouring with a damp cloth and mild abrasive. If spillage has carbonized on the surface, remove with fine steel wool, then clean with a damp cloth and wipe dry.

Spillage Drawers should be wiped frequently with damp, soapy cloth, rinsed and wiped dry.

The front surface of your convection oven range has been finished with stainless steel. Sides and back are finished in **Permalucent** grey enamel (or stainless steel where specified).

Unlike ordinary finishes, **Permalucent** actually conceals dust, fingerprints and grease smears, and retains its lustrous appearance even when subjected to high temperatures for long periods. While **Permalucent** is superior to ordinary organic finishes, a reasonable amount of care is required to preserve its appearance. For best results, follow these simple directions:

Waxing: Before using your GE convection oven range for the first time, apply a liberal coat of wax-base polish or any hard, glossy finish that protects surfaces from dirt and excessive wear. This will make future cleaning easier.

Washing: Clean all exterior surfaces daily, using a cloth dampened with warm water and a mild soap or detergent. Where surfaces have been polished, use cloth lightly; hard rubbing will remove polish. Follow with a clean, damp cloth, then dry. This daily treatment will ward off grease accumulation, which may form a hard-to-remove stain if left on too long.

Grease Stains: Remove with a cloth and mild non-abrasive scouring powder. Rub lightly until the stain is gone. Follow with a clean, damp cloth, then dry. As soon as surface is dry, touch up with wax.

Marred Surfaces: If surface should accidentally be marred, restore it to its original beauty with a **Permalucent Touch-Up Kit** available through your General Electric dealer.

Polished Steel Surfaces: Clean with a damp cloth and polish with a soft dry cloth. Remove discolorations with a non-abrasive cleaner.

Knobs: Remove knob from range by pulling straight out. Wash, dry and polish with a soft cloth. Avoid gritty soaps or harsh cleaners.

Switches: Clean with a cloth that is barely damp. Dry with a clean cloth.

■ CLEANING ALUMINIZED OVEN LINER

Keep the inside of the oven and racks wiped clean. If food particles or carbon accumulates so doors cannot be tightly closed, heat is wasted and the oven will not operate properly. Poorly closed doors permit a constant escape of steam and vapor around the door. This causes a condensation which deteriorates the finish around the oven front and door lining.

When cleaning the interior of your General Electric Oven, it is important to bear in mind that the aluminum coating, though tightly adherent, is still a coating. To preserve the coating and for ease of maintenance, clean often when the oven is cold with mild detergent or soap and water. This will prevent food and dirt from "baking on" and will frequently be all the cleaning that is necessary.

Where soil resists soap-water cleaning, use a wooden tool to loosen spillage from the cold oven. Follow with a non-etching cleaner which is specifically recommended for aluminized steel. Use clear water to rinse; dry with a soft clean cloth.

AVOID USING STEEL WOOL, WIRE BRUSHES and CAUSTIC SOLUTIONS such as lye, soda ash, or ammonia.

■ CLEANING OPTIONAL TEFLON* COATED OVEN PANELS

In order to preserve the easy-care properties of your General Electric Teflon coated oven panels, frequent cleaning, dependent on oven usage, is recommended. Panels should be cleaned as soon as soil begins to turn brown. This will minimize the possibility of Teflon discoloration. Do not use sharp instruments, abrasive materials or oven cleaners on Teflon surface otherwise the warranty is void. Should the surface be accidentally scratched, the performance and cleanability features are not affected.

To clean the Teflon panels, remove panels and wash thoroughly with hot, sudsy water *using a sponge or web pad supplied with oven*. Do not use a harsh abrasive or steel wool type pads. Rinse well and dry. Between these cleanings, everyday oven spatters can be easily sponged off with sudsy sponge or cloth, rinsed, and dried. With Teflon, there is never a need for oven cleaners.

Step-by-Step sequence for removing panels:

Reverse the procedure shown under "Installing Liner Panels" on page 3.

NOTE: *Do Not Line Grease Spillage Drawers with Heat-Reflecting Foil.* * DuPont registered trademark

■ CLEANING BLOWER WHEEL

Occasionally, it may be desirable to clean the blower wheel. To do this:

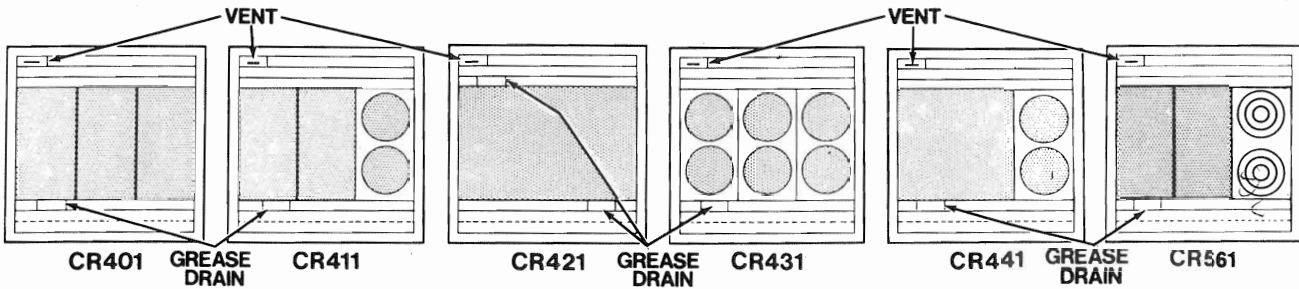
1. Disconnect and assure all power to the convection oven range is turned off.
2. Remove all racks by pulling forward, lifting up and out.
3. Remove the right rack support.
4. Remove the blower baffle by unscrewing the two screws holding the baffle in place.
5. If blower is Teflon finish, wash thoroughly with hot sudsy water using a sponge or plastic web pad. Rinse well and dry. If blower is of uncoated steel, wire brush the wheel and wipe it with a moist cloth and sponge out all loose particles.
6. Replace by reversing disassembly procedures.



■ SERVICING

Servicing: Your General Electric convection oven range is covered by a one-year warranty included herein. If, at any time, your convection oven range should require service, contact your General Electric food service equipment dealer immediately.

TOP DESCRIPTIONS & USE



CR401
3 - 12" x 24" plates
Use for general hot top work

CR411*
2 - 12" x 24" plates
2 - 8 3/4" French hot plates
Use for sauteing, braising, pan frying, skillet work

CR421
1 - 36" x 24" griddle top
Use for general griddling

CR431*
6 - 8 3/4" French hot plates
Flexibility. Prepares 6 different foods, each at own temperature

CR441*
1 - 24" x 24" griddle top
2 - 8 3/4" French hot plates
Use for general griddling & hot top work.

CR561
2 12" x 24" hotplates
2 Calrod® hotplates
Use for general hot top and individual cook to order.

NOTE: You can substitute Calrod® hotplates for French hotplates - or vice versa - at no extra charge.

WARRANTY

COMMERCIAL COOKING APPLIANCES

We warrant to the purchaser of each new General Electric or Hotpoint Commercial Food Service Appliance that any part thereof which proves to be defective in material or workmanship within one year from the date of original purchase for use, or as otherwise specified in individual product warranties, will be repaired or replaced free of charge as provided below.

Any defect in such appliance should be brought to the attention of the dealer from whom it was purchased, or a designated servicing distributor, who will be authorized to furnish or arrange for repairs or replacements within the terms of this warranty.

All equipment repairs under this warranty (except toasters) shall be at purchaser's location. Toasters

must be delivered to the designated servicing distributors at purchaser's expense. This warranty sets forth the exclusive remedies for claims. **NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PURPOSE SHALL APPLY.** This warranty does not apply, and no warranty either express or implied shall be applicable,

- outside the boundaries of the United States, Hawaii, or Alaska.
- to damage resulting from accident, alteration, misuse, abuse or failure to follow use and care instructions or improper installation.
- if the serial number affixed to appliance by the manufacturer shall be removed, obliterated or defaced.

General Electric's policy of continuous product improvement includes the right to change materials and specifications without notice.

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